Lemon cake

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| Ingredients200 g butter, room temperature150 g sugar2 tablespoons lemon juice4 eggs (middle size)250 g flour1 package of baking powder1 teaspoon lemon zestsome more butter for the tinfor the icing:juice of one middle-size lemon300 g powdered sugar |  |

Method

1) Preheat the oven to 180 °C. Butter a 25 cm cake tin.

2) In a large bowl, cream the butter with an electric mixer and add sugar. Put in the
eggs, one at a time, then add the lemon juice.

3) In a separate bowl, mix the flour, baking powder and lemon zest. Add the flour mixture to the egg mixture and combine well.

4) Put all the mixture in a tin.

5) Bake for 45 minutes. If the cake gets too dark, cover it with aluminium foil.

6) Take the cake out of the oven and let it cool down for about 10 minutes.

7) For the icing: mix the powdered sugar with lemon juice and decorate the cake with it.

Dejan